



The following menu is available for groups of up to 6, Tue-Sat lunch times and Tue-Thurs dinner times. For larger parties or more information please contact us on 01768210231 or email [info@fourandtwentyenrith.co.uk](mailto:info@fourandtwentyenrith.co.uk). Bookings can be made on our website [www.fourandtwentyenrith.co.uk](http://www.fourandtwentyenrith.co.uk).

Extra home made bread and butter. £1.50 per person.

**To start.**

Chicken liver pate, red onion marmalade, lemon thyme 'hob nobs'.

Tomato and roasted red pepper soup, crème fraiche and basil, little Lancashire cheese scone. v

Warm marinated beetroot, whipped goats cheese, mulled wine dressing, sticky walnuts and rocket. v

**To follow.**

Butter roast breast of turkey, festive trimmings.

Market fish of the day, spring onion 'champ', buttered tender stem broccoli and a lobster and pink peppercorn sauce.

Wild mushroom and winter vegetable 'cottage pie', madeira and truffle gravy, Lancashire cheese and herb crumbs, brussels sprouts and hazelnuts. V

**To finish.**

A festive version of our warm ginger beer cake, boozy sauce and 'egg nog' ice cream.

Lemon meringue 'pot', raspberry sorbet and fresh raspberries.

Black dub blue cheese, port poached pear and digestive biscuits.

**Two courses £20, Three courses £25.**